



*For Electricity & Coal
Electricity, Gas & Coal*



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MAGEE FURNACE COMPANY

BOSTON, MASSACHUSETTS

Magee Ranges

FOR
ELECTRICITY AND COAL
OR
ELECTRICITY, GAS, AND COAL

Present Day Needs

As designers and manufacturers of heating and cooking apparatus for nearly 70 years, the Magee Furnace Company, with its products in use in all parts of the United States, realized the demand for combination cooking by electricity and coal, together or separately, and, as a result, created the Magee ElectriCoal Range and the Magee Electric Alliance in Ebony Black or Pearl Gray Por-cel-a. These two are the only ranges of the kind produced, being patented and manufactured exclusively by this Company.

Electric End Attachments

As the Electric and Coal Combination Ranges have proved so successful, we have constructed an Electric End Oven, with broiler and two cooking discs, also an Electric End Shelf with two cooking discs, which fit on the end of every six hole 8" range (except gas combination) that we make or have made in the last ten years—these Electrical Attachments on our regular coal ranges do splendid work and the prices are moderate.

Electrical Equipment

To meet this demand from the standpoint of electricity, special licenses were obtained through the General Electric Company and arrangements were later entered into with the Edison Electric Appliance Company, Inc., to use their renowned cooking units. The alliance of the names "Edison" and "Magee" bespeaks the highest possible attainment and guarantee of satisfaction in cooking apparatus. It also pays tribute to the genius of Benjamin Franklin, pioneer in electricity and originator of the first stove.

Electricity, Gas and Coal

To meet the call for artificial or natural gas in connection with electricity and coal, we have constructed the ElectriCoal and Gas, as illustrated, with gas in the coal oven and top cooking burners, (burners automatically lighted). Special air mixers and adjustable orifices are a part of the gas equipment together with porcelain handles directly in front for the top burners, and lever at the right for the drop gas burner in the coal oven. The oven and broiler switches are placed in the brackets on either side of the electric oven.

Electric Oven

The electric oven may be heated in a short time to 500 degrees or over for any quick demands made upon it. On account of the complete insulation of its walls it retains for a sufficient time a baking or roasting temperature after the electricity is turned off. This results in maximum economy and efficiency; and it also proves true of the medium and large top cooking discs as the stored heat is retained in them for a time without current.

The electric ovens are especially adapted for broiling, toasting and roasting, special Enamel and Aluminum pans being furnished for the purpose. The switch-board is located in front, all electrical appliances being controlled from this point—quick indicating porcelain switch buttons being used. All units can be regulated to three heats and are operated as easily as the turning on and off of an electric light. All being “Edison” are obtainable the country over.

Attachments

On the electric end of the range, with the “Magee” patented air-cooled chamber, are switches and fuses readily accessible. An outlet receptacle for attaching washing or ironing machine, flat-iron or anything of a similar nature, is also found here. Both electric and coal oven doors are equipped with reliable heat indicators.

Por-Cel-A

This name is applied to a special pearl gray enameled surface (washable) obtained by a chemical and fusing process at a temperature of 1400 degrees *Fahr.*, becoming, when cooled, almost as hard as the iron itself.

Heating Water by Electricity

If it is desired to heat water by electricity a heater can be provided. As an auxiliary this has advantages for small and quick work and the price is moderate.

Cooking and Heating Water by Coal

The coal oven, fitted with adjustable racks, is heated (on five sides), ventilated, and controlled by the approved "Magee" system of flues, dampers, drafts, and checks, standard for most seventy years. The coal firebox is of size proportioned for the proper heating of the top surface, the oven and a range boiler. The mechanical grate used is of the Dock-Ash pattern, the best of its kind known. The ash pan being directly under the grate is easily removed through an opening provided for it. A drop door for broiling is conveniently located under the front cover holes which are directly over the coal fire.

Memo: (a) If either soft coal or wood is used as a fuel, special iron fixtures will be supplied when so specified.

(b) For best results the flue opening into the chimney (height from floor to bottom at least 40") should not be less than 6" in diameter—preferably 7".

(c) If ash chute to the cellar is desired it can be furnished with range of the low closet type. The cost of the complete equipment (including barrel) is reasonable.

Shipping and Instructions

These ranges are so carefully packed and crated, with general instructions so complete, that they can be shipped, installed and operated anywhere and by anyone competent.

MAGEE FURNACE COMPANY

Boston, Massachusetts.



Magee ElectriCoal and Gas

Made in Ebony Black or Por-cel-a Finish
With Polished Top

This is the most remarkable combination cooking range ever constructed, using electricity, gas, coal or wood. The coal range is complete with all of the Magee special features and has four 8" covers. On the top at the right is a five-burner gas range. The regular coal oven can also be heated by gas—in combination if desired. On the shelf above at the level of the eye is the electric oven and the electric broiler. The combined cooking capacity is that of three regular ranges and as each fuel can be used separately, it is very economical in operation.

Electric Equipment: Oven, two 1500 W. Standard Type Units. Total 3000 W.

Length of Range 46". Width 29".

Height—top of Range 32½"; top of Shelf 50"; top of Electric Oven 67".

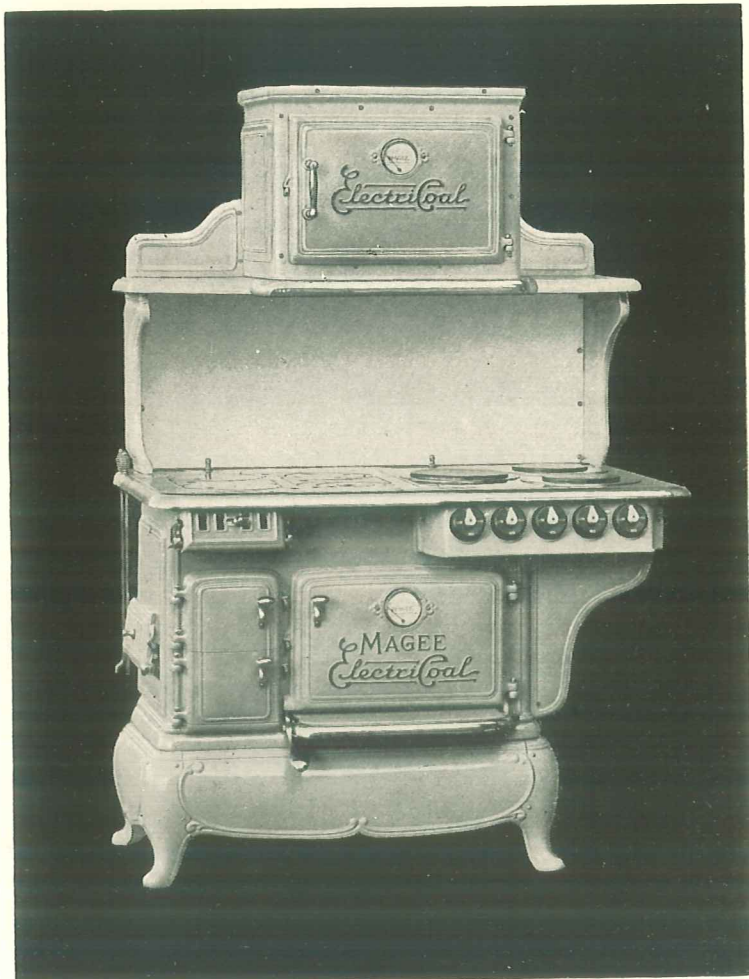
Firebox for Coal—14½" x 8" x 8½". Wood with extension box—21" x 8½" x 7½".

Coal or Gas Oven—18" x 20" x 12". Electric Oven—19" x 15" x 13".

Dimensions of Canopy—57" x 34" x 16".

Can be supplied with ash chute only, or ash chute with pipe and barrel for connection in basement.

Water fronts in Black Iron, Galvanized Iron, or Brass, and all round brass coils.



Magee ElectriCoal

Pearl Gray Por-cel-a With Polished Top

2950

Two complete ranges in one compact form using electricity, coal or wood. This is a large range, designed and manufactured under the most careful Magee Principles. The coal range is complete in every detail, and the electrical equipment consists of one large and two regular cooking discs. Above at the level of the eye is the Magee electric oven and broiler

Electric Equipment: Oven, two 1500 W. Standard Type Units.

Top, one 1500 W. Closed Surface Unit.
one 1000 W. Closed Surface Unit.
one 1000 W. Open Surface Unit.

Total.....6500 W.

Coal Top has four 8" coal openings.

Length of Range 46". Width 29"

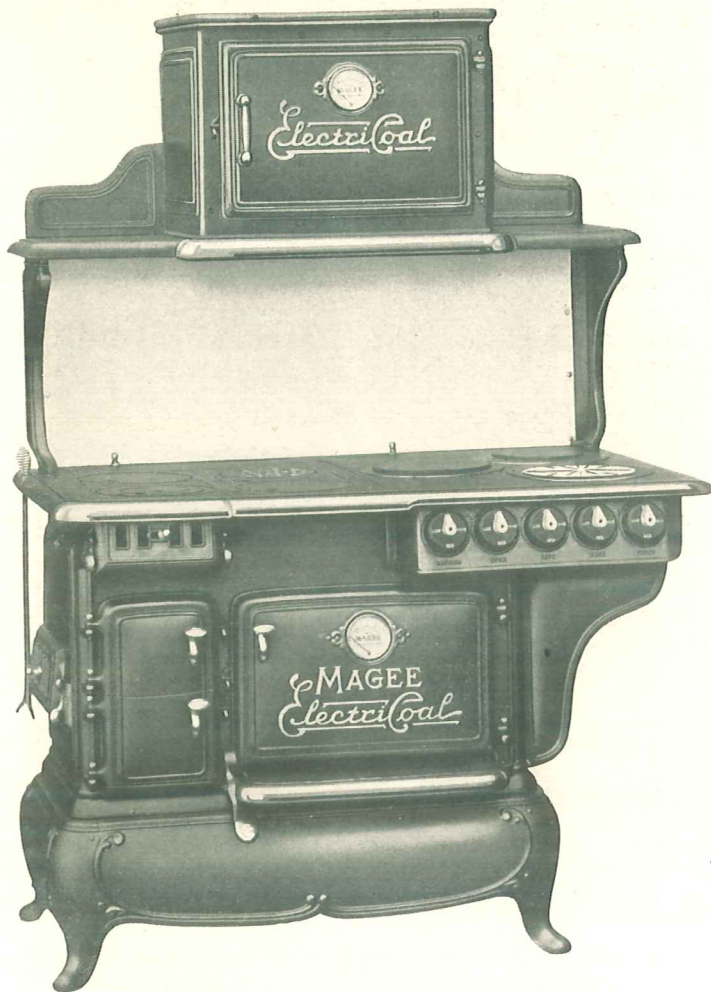
Height—top of Range 32½"; top of Shelf 50"; top of Electric Oven 67".

Firebox for Coal—14½" x 8" x 8½". Wood with extension box—21" x 8½" x 7½".

Coal Oven—18" x 20" x 12". Electric Oven—19" x 15" x 13".

Can be supplied with Low Closet Base as shown on Page five; also ash chute, etc.

Water fronts in Black Iron, Galvanized Iron, or Brass, and all round brass coils.



Magee ElectriCoal

With Polished Top

This range is the same as the one on preceding page only in EBONY BLACK.

These ranges have met with wonderful approval where ever installed. The coal oven like all Magee ranges is heated on five sides and is a remarkable baker. The Electric oven is easy to operate and very effective, as it is built of cast iron it retains the heat longer than those of sheet iron.

For equipment and dimensions see page 6.



Magee Electric Alliance *33022* Pearl Gray Por-cel-a With Polished Top

A complete and perfectly designed electric and coal range, 36 inches long, fits into almost any small space and yet complete in every detail. Three 8"-hole coal range, ample for any moderate sized family. The electric part of this range is complete with one large and one medium cooking disc. The electric oven is of good size and the electric broiler works to perfection.

Electric Equipment: Oven, two 1500 W. Standard Type Units.
 Top, one 1500 W. Closed Surface Unit.
 one 1000 W. Open Surface Unit.
 Total...5500 W.

Length of Range 36". Width 26".

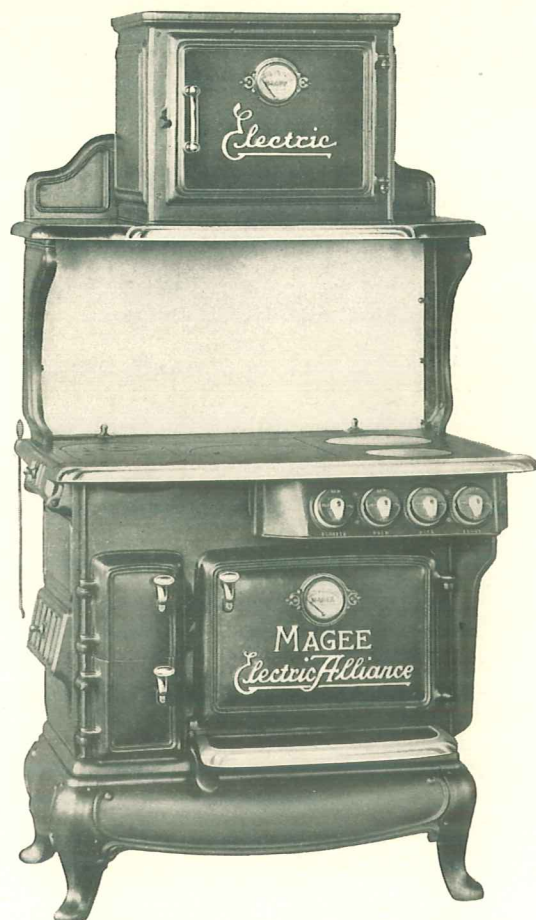
Height—top of Range 32"; top of Shelf 49½"; top of Electric Oven 65½".

Firebox—Coal Only—13" x 6½" x 8".

Coal Oven—18" x 18" x 12." Electric Oven—16" x 14" x 12".

Can be supplied with Low Closet Base as shown on page five; also ash chute, etc.

Water fronts in Black Iron, Galvanized Iron, or Brass, and all round brass coils.



26502

Magee Electric Alliance

With Polished Top

The ELECTRIC ALLIANCE shown here in EBONY BLACK is only three feet long and yet contains a complete coal range with a very effective oven and combined in this small size is a complete electric range. The electric equipment consists of two cooking discs an electric broiler and a sizable electric oven. We offer this Magee Electric Alliance with every assurance that it will give satisfaction in your household and yet fit in small space.

For dimensions and equipment see page 8.

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The Magee Victoria

Pearl Gray Por-cel-a With Polished Top
or Ebony Black

The MAGEE VICTORIA represents a most excellent product. This cabinet style range is remarkable in its efficiency, compactness, simplicity and ease of handling.

Shown here with the insulated electric oven, broiler and two cooking discs—can be supplied with the electric end shelf if preferred.

Electric Equipment:

Oven, two 1500 W. Standard Type Units.

Top, one 1500 W. Closed Surface Unit.

one 1000 W. Open Surface Unit.

Total . . . 5500 W.

Coal Top has six 8" openings.

Length of Range as shown—61". Width—30".

Height to top of Range 32". High Shelf 52". Extreme Height 57½".

Firebox 17" x 7" x 6½".

Coal Oven—20" x 20" x 12". Electric Oven—18" x 14" x 12".

Can be supplied with ash chute only, or ash chute with pipe and barrel for connection to basement.

Water fronts in Black Iron, Galvanized Iron, or Brass, and all round brass coils.



The Magee Oxford

In Ebony Black or Pearl Gray Por-cel-a Finish

The simplicity in handling, in regulation, in cleaning, makes the OXFORD a favorite which many an owner would not consider parting with for many times the purchase price.

Shown here with the insulated electric oven, broiler and two cooking discs—can be supplied with the electric end shelf if preferred.

Electric Equipment:

Oven, two 1500 W. Standard Type Units.

Top, one 1500 W. Closed Surface Unit.

one 1000 W. Open Surface Unit.

Total . . . 5500 W.

Coal Top has six 8" openings.

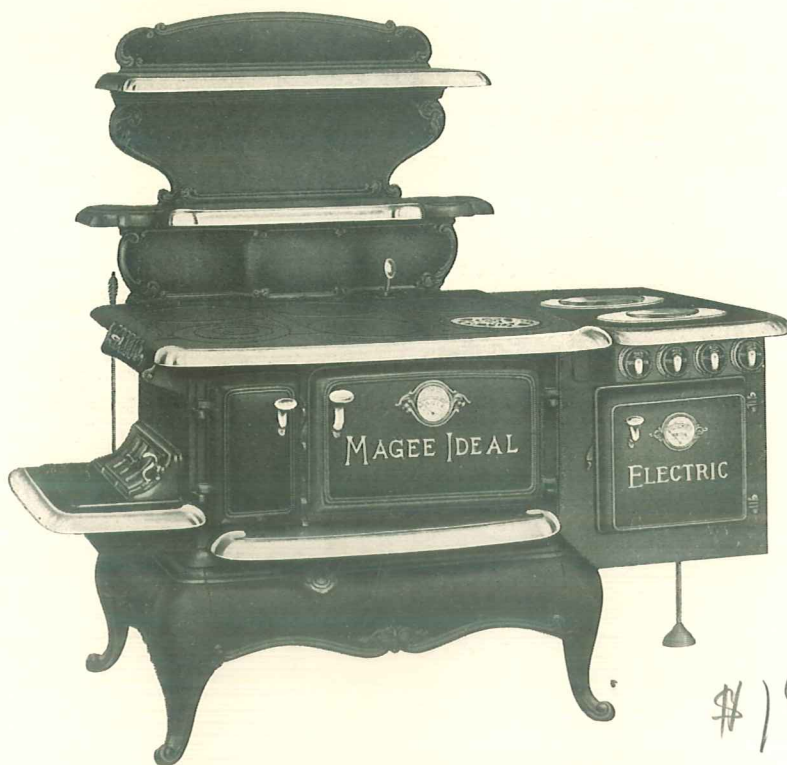
Length of Range as shown—63". Width 29".

Height to top of Range 32½"; top of Shelf 52"; extreme height 58".

Firebox 17" x 8" x 7".

Coal Oven 20" x 20" x 11". Electric Oven 18" x 14" x 12".

Water fronts in Black Iron, Galvanized Iron, or Brass, and all round brass coils.



The Magee Ideal

In Ebony Black or Pearl Gray Por-cel-a Finish

This Magee style—the IDEAL—has served so well in meeting modern requirements of efficiency, economy and convenience that there is scarcely any limit to its wide-spread popularity. Every detail is the refinement of excellence in stove design. Better *range value* for the money cannot be purchased.

Shown here with the insulated electric oven, broiler and two cooking discs—can be supplied with the electric end shelf if preferred.

Electric Equipment:

Oven, two 1500 W. Standard Type Units.

Top, one 1500 W. Closed Surface Unit.

one 1000 W. Open Surface Unit.

Total 5500 W.

Coal Top has six 8" openings.

Length of Range as shown 62". Width 29".

Height to top of Range 31"; top of Shelf 47"; extreme height 52".

Firebox 15" x 6 $\frac{3}{4}$ " x 6 $\frac{1}{2}$ ".

Coal Oven 20" x 20" x 10". Electric Oven 18" x 14" x 12".

Water fronts in Black Iron, Galvanized Iron, or Brass, and all round brass coils.

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The Magee Union

In Ebony Black Only

For the medium sized apartment or family the UNION meets admirably a long-felt want maintaining a high degree of sustained heat, offering advantages and improvements found in larger and more expensive ranges. Shown here with the insulated electric oven, broiler and two cooking discs—can be supplied with the electric end shelf if preferred.

Electric Equipment:

Oven, two 1500 W. Standard Type Units.

Top, one 1500 W. Closed Surface Unit.

one 1000 W. Open Surface Unit.

Total. . . . 5500 W.

Coal top has six 8" openings.

Length of Range as shown 62". Width 29".

Height to top of Range 31"; top of Shelf 50½"; extreme height 55½".

Firebox 13" x 6¾" x 6".

Coal Oven 20" x 20" x 10". Electric Oven 18" x 14" x 12".

Water fronts in Black Iron, Galvanized Iron, or Brass, and all round brass coils.

CANOPY AND VENTILATOR



Where conditions are favorable (a chimney with two flues—one smoke and one vent) we suggest the use of a canopy and ventilator over the range,

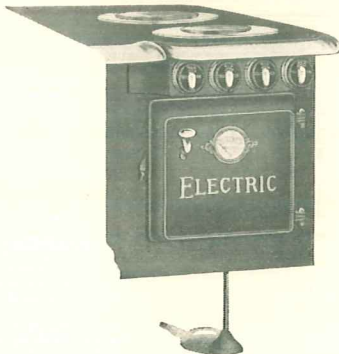
for the removal of cooking odors, steam, etc., from the kitchen. We furnish such, at an additional cost, made of the best material, to be fastened to the chimney breast, with the outside in pearl gray or ebony black to correspond with the color of the range. The inside of the canopy is white and is finished around the outer edge with a nickel band.

Dimensions 57" x 34" x 16".

Note: Incandescent lamps for the inside of the canopy, with a controlling switch on the wall, can be furnished and connected by any local electrician, if an overhead light is desired for dark days or evening use.

The ventilator is white enamel with square lattice work, and is fitted with cords and metal indicator handles.

MAGEE ELECTRIC ATTACHMENTS

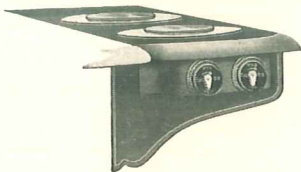


For those who use any of our six hole, 8 inch coal ranges (not combination) made within the last ten years, the electric end oven or end shelf can be used, making the range a coal and electric combination.

Made in
EBONY BLACK
and
POR-CEL-A FINISH

Total wattage 5500 W

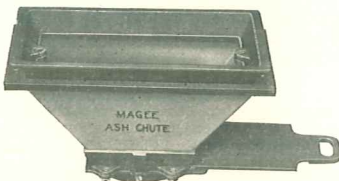
ELECTRIC END SHELF (Two Cooking Discs)



Made in
EBONY BLACK
and
POR-CEL-A FINISH

Total wattage 2500 W

MAGEE ASH CHUTE TO CELLAR



ASH CHUTE

Any Magee range that has a hot closet base can be equipped with an ash chute with pipe connection to ash barrel in cellar. This eliminates all dust from the kitchen.

See pages 5, 6, 7, 8, 9 and 10.

Magee Coal and Gas Combination Ranges

Our gas and coal combination ranges also form a very important part of our business. We manufacture some twenty different styles in many sizes. We make these combinations with from one to three ovens which are heated by both gas or coal at the same time or independently. These ranges offer exceptional cooking capacity in condensed form.

Magee Coal Ranges

have been a standard in New England for most 70 years and are sold by leading dealers throughout the United States. These ranges have always been noted as exceptionally good bakers as the oven is heated on five sides by the approved Magee method of drafts and flues, made in many styles and sizes.

Magee Steam and Water Heaters

For hot water and steam heating, the Magee Furnace Company have been leaders for many years, having a very large line of round and sectional boilers to meet every requirement.

Magee Hot Air Furnaces

From its earliest history this Company's reputation has stood very high as manufacturers of hot air furnaces, they being economical producers of abundant heat. Of more recent years the Magee One Pipe Furnace, in its various sizes and styles, has had great favor, offering as it does a very successful method of heating at a moderate expense of installation and operation.

Magee Garage Heaters

We build garage heaters for one, two or three car garages complete with radiator, pipe, tank, regulator, etc. They are very economical and efficient. The prices are moderate.

CATALOGUES ON REQUEST

MAGEE FURNACE COMPANY

Boston, Massachusetts

**MAGEE RANGES AND HEATERS ALWAYS RECEIVE HIGHEST
AWARDS WHEREVER EXHIBITED**

Facsimile of
Gold Medal



Highest Award
Paris, 1900



MEDAL OF HONOR

Accompanying
HIGHEST AWARD,
INTERNATIONAL
EXHIBITION,
PHILADELPHIA, 1876

MASSACHUSETTS
CHARITABLE
MECHANICS
ASSOCIATION

Only Gold Medal in 1884
Only Gold Medal in 1890
Only Gold Medal Certificate
for Continued
Superiority in 1887 and
1895



Facsimile of
Medals
Supreme Award
Chicago



Accompanying
World's Fair
1893

**AND MANY BRONZE AND SILVER MEDALS, DIPLOMAS
AND OTHER AWARDS**



